

Dan Dan Noodles |

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/spices-in-chinese-5-spice-powder-recipe>

Ingredients:

- noodles your choice of, we usually choose a dried white noodle for this dish
- vegetable for health if desired, we like bok choy with this dish
- peanuts crushed, you can crush with a little sugar if you like!
- scallions chopped
- black pepper to taste
- 1 pound ground pork
- 1 tablespoon sweet bean sauce
- 1 tablespoon Shao xing wine
- 1 teaspoon black rice vinegar
- 1 1/2 teaspoons dark soy sauce
- 1/2 teaspoon five-spice
- 1/2 teaspoon ginger powder
- 2 star anise optional
- 1/2 cinnamon stick Chinese, optional
- 2 tablespoons water chopped, like mustard greens (suan cai), preserved mustard, zha cai, optional)
- spice if you love spice, you can throw in a couple of chopped
- 1/2 teaspoon Sichuan peppercorns crushed
- 1 1/2 tablespoons sesame paste
- 4 garlic cloves minced
- 1/4 teaspoon five-spice
- 1/4 cup chili oil alter to your liking
- 1 teaspoon soy sauce
- 1 teaspoon sugar or pian tang, Chinese brown candy / sugar
- 1/2 teaspoon ginger powder
- sauce splash of, if the sauce consistency is too thick

Nutrition:

1. Calories: 630 calories

2. Carbohydrate: 29 grams
3. Cholesterol: 95 milligrams
4. Fat: 46 grams
5. Fiber: 5 grams
6. Protein: 27 grams
7. SaturatedFat: 11 grams
8. Sodium: 460 milligrams
9. Sugar: 6 grams

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